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ABSTRACT

This guide provides information for estimating the amounts of food to buy to meet the required meal patterns for young children in child care centers under the Special Food Service Program for Children. A list is given specifying the minimum requirements for meals or snacks approved for cash reimbursement by USDA. A brief description of the required food components is included. Two methods for estimating the amounts of food needed are presented along with some information on can and jar sizes, substitution of can sizes, changing cunces to pounds, abbreviations and equivalent food measures. The largest part of the guide is devoted to a table which lists various foods in terms of: (1) the form in which they are obtained; (2) the size and description of a serving; (3) purchase units; and (4) purchase units of food to buy for 25 or 50 servings. (SDH)



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FOOD BUYING GUIDE for Child Care Centers



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Contents

Meal Patterns for Young Children in	rage
Child Care Programs	2
Description of Food Components	
Breads and Cereals	3
Butter or Fortified Margarine	3
Meat and Meat Alternates	4
Vegetables and Fruits	4
How to Use the Buying Guide to Estimate Amounts of Food Needed	5
Common Can and Jar Sizes	6 7
How to Estimate Number of Cans to Buy from Pound Data in Buying Guide	7
Changing Ounces to Pounds	8
Abbreviations and Symbols and Equivalent	
Common Food Measures	8
Explanation of Tables	9





MEAL PATTERNS FOR YOUNG CHILDREN IN CHILD CARE PROGRAMS

As specified in the regulations for the Special Food Service Program for Children, meals or supplements served between meals (snacks) approved for eash reimbursement by USDA shall contain as a minimum the tollowing food components in the amounts listed:



Food components	Children 1 up to years	Children 3 up to 6 years
BRFAKFASI		
Milk, fluid ¹	12 cup	3/4 cup
Juice or fruit	¼ cup	½ cup
Bread and or cereal.		
enriched or whole grain		
Bread	· 2 slice	1 2 slice
Cereal	ia cup	1.3 cup
MID-MORNING OR MID-AFTERNOON		
SUPPLEMENT (SNACK)		
Milk, fluid , or juice or	12 cup	12 cup
fruit or vegetable		
Bread or cereal:		
enriched or whole grain		
Bread	1 2 slice	1 2 slice
Cereal	¹4 cup	13 cup
LUNCH OR SUPPER		
Milk, fluid '	1,2 cup	34 cup
Meat and or alternate		
(One of the following or combination		
to give equivalent quantities)		
Cooked meat, poultry, or fish 3	1 ounce	112 ounces
Cheese	1 ounce	1½ ounces
F.gg	1	1
Cooked dry beans or peas	¹ s cup	14 cup
Peanut butter	1 tablespoon	2 tablespoons
Vegetable and or tr. * 4	!4 cup	½ cup
Bread , enriched or whole grain	1-2 slice	¹ 2 slice
Butter or fortified margarine	1 2 teaspoon	12 teaspoon

¹ Includes fluid types of whole, lowfat, skim or cultured buttermilk, flavored or unflavored.



2

Or an equivalent serving of combread, biscuits, rolls, muffins, etc. made of enriched or whole-grain meal or flour.

[&]quot;Cooked lean meat without bone.

⁴ Must include at least two kinds.

DESCRIPTION OF FOOD COMPONENTS

BREADS AND CEREALS

All breads, including cornbread, biscuits, rolls and mufflus, must be enriched or made of whole-grain or enriched flour or meal to meet the bread requirement of the Special Food Service Program for Children. Bread must be served at lunch and supper, and may be served at breakfast and for the mid-morning and mid-afternoon supplements (snacks).

The size and shape of loaves and the thickness and number of slices per loaf vary among bakers and localities. Breads, such as French and Vienna, differ in length and width; therefore, the number of slices per loaf could not be determined. A serving of such breads should be comparable in amount to regular sliced bread

Enriched or whole-grain cereal may be served at breakfast alone or in combination with bread to meet the cereal bread requirement. Cereal may also be served as a mid-morning or mid-afternoon supplement (snack), but it cannot be used in place of bread at lunch or supper.

Crackers or cookies made of enriched or whole-grain meal or flour may be served for mid-morning or mid-afternoon supplements but may not be served in place of bread at breakfast, lunch, or supper. Acceptable "formulated grain-fruit products" meeting FNS alternate food regulations may be used at breakfast and for a mid-morning or mid-afternoon supplement. These products are intended for use where kitchen facilities are not available for preparing and serving the regular breakfast or snack menus. They must meet USDA specifications.

Macaroni products and rice may not be counted towards meeting the bread/cereal requirement.

BUTTER OR FORTIFIED MARGARINE

Butter or fortified margarine may be used as a spread on bread, as a seasoning, or in preparation of other foods in the lunch. One-half teaspoon of butter or fortified margarine at lunch or supper meets the butter or margarine requirement for children 1 to 6 years old.





3

MEAT AND MEAT ALTERNATES

One or more of the following foods must be served as the main dish at lunch or supper: cooked meat, poultry, tish; cheese; egg; cooked dry beans or peas; and peanut butter. When cooked dry beans, lentils, or peas are counted as part of the meat alternate requirement, they cannot be counted toward meeting the vegetable/fruit requirement as well.

A serving of cooked meat is defined as lean meat without bone. A serving of cooked chicken or turkey includes meat and skin as normally served unless otherwise indicated.

The amounts to buy of commercially prepared combination chicken, meat, or turkey food products are based on the minimum meat and poultry requirements for food products that are packed for interstate shipment under Federal Meat and Poultry Inspection. A serving of these products, as shown in column 2 of this guide, will provide at least an ounce of cooked meat or poultry.

One ounce (dry weight) of protein-fortified, enriched macaroni-type foods may be counted as meeting 50 percent of the meat and meat alternate requirement only when served with cheese, meat, poultry, or seafood. Textured vegetable protein products may be counted towards meeting part (30 percent) of the meat and meat alternate requirement when hydrated with water and served in combination with meat, poultry, or seafood. Protein-fortified, enriched macaroni-type foods and textured vegetable protein products must meet USDA specifications. For detailed information and assistance on the proper use of these two products, contact your Food and Nutrition Service Regional Office (FNSRO) and/or State agency.

MILK

Specified amounts of milk must be served as a beverage at lunch or supper and as a beverage or with cereal at breakfast to meet the milk requirement. Milk may also be served at the mid-morning or mid-afternoon supplement (snack). Milk means fluid types of whole, lowfat, skim or cultured buttermilk, flavored or unflavored, which meet State and local standards. Fluid, evaporated, or dry milk used in preparation of soups, puddings, baked products, and other foods may not be counted as meeting the milk requirement. Such foods do add to the total milk intake of children, however, and are encouraged.

VEGETABLES AND FRUITS

A serving of cooked vegetable is drained vegetable as usually served. A serving of cooked fruit consists of fruit and juice; when sugar is added, it is indicated in the description of serving of cooked fruit. A serving of thawed frozen fruit is fruit and the juice that accumulated during thawing. A serving (1/4 cup or more) of single strength vegetable or fruit juice or a serving (1/2 cup or more) of half strength vegetable or fruit juice may be counted towards meeting no more than 1/4 cup of the vegetable or fruit requirement.

All vegetables and fruits in the guide contribute to the vegetable/truit requirement with the exception of the following: catsup, chili sauce, jams, jellies, preserves, prepared mustard, pickle relish, pickles, and potato chips and sticlis.



HOW TO USE THE BUYING GUIDE TO ESTIMATE AMOUNTS OF FOOD NEEDED

The buying guide (pages 10 to 43) shows the number of purchase units needed for 25 or 50 servings (column 4 or 5). Use one of the methods on this page to find the number of purchase units needed for other numbers of servings.

METHOD 1

In the table below, find the number of servings needed. If the exact number is not shown, use the next higher number in the table. The number in the next column is * mount-to-buy factor. Multiply the amount-to-buy factor by the number of purchase for 50 servings (column 5 in the buying guide). This is the number of purchase units needed.

Number of servings	Amount-to-buy factor	Number of servings	Amount-to-buy factor
5	0.1	55	1.1
10	.2	60	1.2
15	.3	65	1.3
20	.4	70	1.4
25	.5	75	1.5
30	.6	80	1.6
35	.7 .	85	1.7
40	.8	90	1.8
45	.9	95	1.9
50	1.0	100*	2.0

^{*}To find the amount-to-buy factor for more than 100 servings, add the necessary factors. For example, the factor for 135 servings is 2.7 or 2.0 plus 0.7.

Example: For 35 servings, the amount-to-buy factor is 0.7. The number of purchase units for 50 servings (14 cup each) of applesauce (page 10) is 3.9 cans (29 oz each). Therefore, 0.7 times 3.9 equals 2.73 or about 23/4 cans are needed for 35 servings.

METHOD 2

Multiply the number of servings by the number of purchase units for 50 servings (column 5). Then divide the answer by 50 to get the number of purchase units needed.

Example: For 35 servings of applesauce (1/4 cup each), 35 times 3.9 cans equals 136.5. Then divide 136.5 by 50 to get 2.73. Therefore, about 24/4 cans (29 oz each) of applesauce are needed for 35 servings.



5

COMMON CAN AND JAR SIZES

Can size (industry term)	Average net weight or fluid measure per can (see note)	Average cups per can	Cans per case	Principal products
No. 10	96 oz (6 lh) To 117 oz (7 lh 5 oz)	Number 12 to 13	Number 6	Fruits, vegetables, some other foods
No. 3 Cyl	51 oz (3 lb 3 oz) or 46 fl oz (1 qt 14 fl oz)	514	12	Condensed soups, some vegetables, meat and poultry products, fruit and vegetable juices
No. 23 ;	26 oz (1 lb 10 oz) to 30 oz (1 lb 14 oz)	312	2.4	Fruits, some vegetables
No. 2 Cyl	24 ft 1)	3	24	Juices, soups
No. 2	20 oz (1 lb 4 oz) oz 18 fl oz (1 pt 2 fl oz)	212	24	Juices, ready-to- serve soups, some fruits
No. 303	16 oz (1 lb) to 17 oz (1 lb 1 oz)	2	24 or 36	Fruits and vegetables, some meat and poultry products, ready-to-serve soups
No. 300	14 oz to 16 oz (1 lb)	134	24	Some fruits and meat products
No. 2 vacuum	12 oz	112	24	Principally for vacuum pack corn
No. 1 picnic	101 2 oz to 12 oz	11:	48	Condensed soups, fruits, vegetables, meat, fish
8 07	8 oz	1	48 "" 72	Ready-to-serve soups, fruits, vegetables

NOTE: The net weight on can or jar labels differs among foods due to different densities of foods. For example: Λ No. 10 can contain 6 lb 3 oz sauerkraut or 7 lb 5 oz cranberry sauce.



GUIDE FOR SUBSTITUTING ONE CAN SIZE FOR ANOTHER

Can size (industry term)	Average weight or fluid measure per can	No. 10	No. 3 Cyl	No. 212	No. 2	No. 303
No. 10	96 to 117 oz	1.0	2.2	3.7	5.4	6,5
No. 3 Cyl	51 oz or 46 fl oz	.5	1.0	1.8	2.6	3.1
No. 21/2	26 to 30 oz	.3	.6	1.0	1.5	1.8
No. 2	20 oz <i>or</i> 18 fl oz	.2	.4	.7	1.0	1.3
No. 303	16 to 17 oz	.16	.4	.6	.9	1.0

In place of one No. 3 Cyl (column 1), use 0.5 No. 10 can, 1.8 No. 2½ cans, 2.6 No. 2 cans, or 3.1 No. 303 cans.

HOW TO ESTIMATE NUMBED OF CANS TO BUY FROM POUND DATA IN BUYING GUIDE

Use number of pounds of canned food (pages 10 to 43) and number of No 303 cans interchangeably. Use the above table to estimate the number of other size cans to buy. NOTE: The number of cans estimated by this method may not always be the same as the information in the buying guide because the data in both tables have been rounded.

Example: For 50 servings of canned apples (page 10), 6.0 pounds (or 6 No. 303 cans) are needed, or 0.96 No. 10 cans (6.0 pounds times 0.16 equals 0.96 cans), or 3.6 No. 212 cans (6 pounds times 0.6 equals 3.6).





7

CHANGING OUNCES TO POUNDS

1 ounce 0.06 or 1/16 pound	13 ounces 81 or 13/16 pound
2 ounces 12 or 1/8 pound	14 ounces88 or 7/8 pound
3 ounces 19 or 3/16 pound	15 ounces94 or 15/16 pound
4 ounces25 or 1/4 pound	16 ounces1.00 or 1 pound
5 ounces 31 or 5/16 pound	32 ounces 2.00 or 2 pounds
6 ounces38 or 3/8 pound	48 ounces 3.00 or 3 pounds
7 ounces 44 or 7/16 pound	64 ounces 4.00 or 4 pounds
8 ounces50 or 1/2 pound	80 ounces5.00 or 5 pounds
9 punces	96 ounces 6.00 or 6 pounds
10 ounces 62 or 5/8 pound	112 ounces7.00 or 7 pounds
11 ounces69 or 11/16 pound	128 ounces8.00 or 8 pounds
12 ounces75 or 3/4 pound	144 ounces 9.00 or 9 pounds
*** ******** * * * * * * * * * * * * *	

ABBREVIATIONS AND SYMBOLS

tsp											teaspoon
											tablespoon
											pint
-											quart
											gallon
•-											ounce
											fluid ounce
											. pound
											. weight
											. number
											. Cylinder
•											-
											. package
											. degrees Fahrenheit
											. multiply
÷	•	•	•	•		•	•	•	•	,	. divide

EQUIVALENT COMMON FOOD MEASURES

1 tablespoon 3 teaspoons
1 fluid ounce 2 tablespoons
1/8 cup 2 tablespoons
1/4 cup 4 tablespoons
1/3 cup
½ cup 8 tablespoons
3/3 cup 103/3 tablespoons
¾ cup12 tablespoons
1 cup 16 tablespoons
1 cup ½ pint
1 pict 2 cups
1 quart 2 pints
1 gailon 4 quarts
1 peck8 quarts
1 bushel 4 pecks



EXPLANATION OF TABLES

This Food Buying Guide provides information for determining the amounts of food to buy to meet the meal patterns of pre-school children in Child Care Centers under the Special Food Service Program for Children.

Amounts to buy of individual foods are averages. Variations in the yields of meat and poultry may be due to type, age, fatness, and weight of animal; and method, time, and temperature of cooking. Variety, season, size, and ripeness as well as preparation and cooking time influence yields of vegetables and fruits.

Column 1-Food as purchased

Foods are listed alphabetically according to the form in which they are obtained on the market—canned, dried (dehydrated), fresh, or frozen. Preparation of food by the processor is also given, such as sliced, boned, or shelied.

Items defined as special purchase are USDA-donated foods that are not normally available on the market.

Column 2—Size and description of serving

Size of serving is given as a weight, measure, or number of pieces or slices. The approximate yield in measure or weight given in parentheses also indicates the crediting toward the meal for foods such as raw apple, half-strength juice, and cooked chicken. Descriptions include preparation procedures used in child care center kitchens, such as diced, shredded, or cooked.

Column 3—Purchase unit

The purchase unit is a pound for most foods. A common can or package size is also given for many processed foods. Data on the one-pound unit can be used to estimate amounts of other purchase units.

Columns 4 and 5-Purchase units of food to buy for 25 or 50 servings

The number of pounds, cans, packages, or other units to buy for preparing 25 or 50 servings of the size described in column 2 is shown. The figures in column 5 are not always double those in column 4 because the data in the two columns were determined separately and then rounded to one decimal. To determine amounts to buy for other numbers of servings, see page 8.

"Food Buying Guide for Type A School Lunches" PA-270, might be more helpful in determining amounts to serve 100 or more children.





FOOD BUYING GUIDE

Find as nurchased	Size and description	Purchase unit	Number of purchase units of food to buy for	nrchase units o bay for
	of serving		25 servings	50 servings (5)
(1)	(3)	(c)		
APPLES	% cup fruit	No. 10 Can	\$	9.1
(slices, solid pack)		(96 oz) No. 2½ can	1.9	3.7
		(26 oz) Pound	3.0	6.6
Fresh	1/2 small raw apple	Pound	3.2	6.3
	(about ¼ cup) ¼ cup raw diced ¼ cup cooked sliced	Pound	2.2	8.0
APPLESAUCE, Canned	1/4 cup fruit	No. 10 can	0.6	qual qual
		(108 oz) No. 2½ can	2.0	3.9
		(29 oz) Pound	3.6	7.1
APRICOTS	14 cup fruit and juice	No. 10 can	9.0	1:
(halves, unpeeled or whole, peeled)		(108 oz) No. 2½ can	1.9	3.8
		(30 oz) Pound	3.6	7.2
Dried(halves)	1/4 cup cooked, sugar added	Pound	0:1	7.0

		\		
Food as purchased	Size and description	Purchase unit	Number of purchase units of food to buy for	rchase units buy for
(1)	or serving (2)	9	25 servings (4)	50 servings (5)
APRICOTS—Continued Fresh	1 medium raw	Pound	2.1	4.2
ASPARAGUS	% cup raw halves	Pound	23	ð. 4
(cuts and tips)	1/4 cup vegetable	No. 10 can (103 oz) Pound	4.3	8.5 8.5
Frozen (cuts and tips)	1/4 cup cooked	2%-1b pkg	1.3	6.2
BANANAS Canned	½ cup fruit	No. 10 can	0.5 3.6	1.0
Fresh	% small banana	Pound	3.1	8.4
BEANS, DRY Canned Beans Color in source)	% cup beans	Pound	3.6	7.7
Beaus with bacon in sauce	% cup serving	Pound	5.3	10.6
Beans with frankfurters in sauce.	1/3 cup serving	Pound	4.7	6

Food as purchased	Size and description	Purchase unit	Number of purchase units of food to buy for	rchase units buy for
	of serving (2)	9	25 servings (4)	50 servings (5)
BEANS, DRY—Continued				
Canned—Continued Blackeye, kidney, red, or	1/4 cup beans	No. 3 Cyl	2	2.3
white. (in brine) Lima	1/4 cup beans	Pound	3.5	7.1
Blackeye beans or peas Great Northern Kidney	14 cup cooked beans 15 cup cooked beans 15 cup cooked beans 15 cup cooked beans	Pound	S = 2 =	3.0 2.2 2.3 2.2
(large or small) Navy, pea Pinto Small white	14 cup cooked beans	Pound	222	2.4
BEANS, GREEN OR WAX Canned	½ cup vegetable	No. 10 can	0.5 1.9 3.1	3.8
Frozen	½ cup vegetable	2½-ib pkg	0.8 7.0 8.0	9.7 9.0

Food as purchased	Size and description	Purchase unit	Number of purchase units of food to buy for	urchase units buy for
•	of serving		25 servings	50 servings
(1)	(2)	(3)	(4)	(5)
INIA	of desiration of the second		9	
(green)	con aclerance	(105 oz) Pound	3.5	6.9
Frozen	1/4 cup vegetable	21/2-lb pkg	9.9	1.8
(FORGINGOR) BEAN SPROUTS, Canned	3/4 cup vegetable	No. 10 can	9.0	1.2
	•	(104 oz) Pound	3.8	7.6
BEEF				
Beef hash	t/s cup serving	Pound	4.7	9.4
Beef stew	— 164 .	Pound	10.6	21.1
Beef with barbecue sauce	% cup vegetable) % cup serving	Pound	4.7	9.4
Beef with natural juices	(about 1½ oz meat) 1½ ounces meat	No. 2½ can	1.9	33.58
(special purchase)	·	(29 02) Pound	3.4	6.7
	1 ounce	No. 2½ can	13	2.5
		(29 02) Pound	2.3	4.5
Corned beef hash	1/3 cup serving	Pound	7.	5
	_			



Food as purchased	Size and description	Purchase unit	Number of purchase units of tood to buy tor	archase units buy tor
(E)		6	25 servings (4)	50 servings (5)
BEEF—Continued Dried, chinned	11 > ounces conked meat	Pomed	<u>.</u>	æ
	l onnce cooked meat	Pound	~	2.5
Fresh or Frozen	· ·			
Chuck roast	112 ounces cooked meat	Pound	3.2	6.3
(without hone)	I ounce cooked meat	Pound	2.1	~!
Cubed steak	34 steak	Pound	3.7	7.3
(preportioned, about	1.7			
3.1 oz raw)	• '	Pound	2.5	٠ <u>٠</u>
	(about 1.2 or cooked meat)	***	والمراجعة	
Ground			الموادقة المساعدة	
Market style	1' vonces cooked meat	Pound	3.3	6.5
(no more tian 30 percent	l oance cooked meat	Pound	2.2	M. T
(at)	,	:	•	,
Special purchase	1 2 suares cooked meat	Pound	ra eri	6.3
(no more than 26 percent	l ounce cooked meat	Pound		7.7
Liver	11.2 ounces cooked meat	Pound	3.2	6.4
	t ounce cooked meat	Pound	2.2	4.3
Round steak	112 ounces cooked meat	Pound	3.1	6.2
(without bone)	I ounce cooked meat	Pound	2.1	7
Rump roast	1 2 ounces cooked meat	Pound	3.3	6.5
(without bone)	I ounce cooked meat	Pound	2.2	4.3
Shortribs	1'2 ounces cooked meat	Pound	9.4	18.8
	f ounce cooked meat	Pound	6.3	12.5
Stew meat	1 2 ounces cooked meat	Pound	3.6	7.5
	I ounce cooked meat	Pound	*	4

Food as purchased	Size and description	Purchase anit	Number of purchase units of food to buy for	archase units buy for
(1)	(2)	(3)	25 servings (4)	50 servings (5)
BEETS, Canned Sliced or shoestring	is cup vegetable	No. 10 can	9.6	1.2
		(104 oz) Ponnd	9.5	7.2
Whole baby	1/4 cup vegetable	No. 10 can	9.0	1
		Pound	3.4	6.7
BLACKEYE PEAS, Canned	1,4 cup vegetable	No. 10 can	0.7	4.1
		Pound	4.1	8.2
BLUEBERRIES Canned	1/4 cup fruit and juice	No. 10 can	9.6	":
		Pound	3.5	6.9
Fresh	1.4 cup raw berries	Pint	2.4	4.7
BREAD (raisin, rye, white, wheat)	1/2 slice	1-16 toaf	8.0	1.6
Spears	14 cup cooked spears (about 1 medium) 14 cup cooked	2-ib pkg	1.5 2.9 1.2 2.9	6 8 4 8 8 4 8



Food as nurchased	Size and description	Purchase unit	Number of purchase units of food to buy for	rchase units buy for
	of serving		25 servings	50 servings
(1)	(2)	(3)	(\$)	(£)
	•	1. H. 1. 1.	00	
BRUSSELS SPROUTS, Frozen	to cup cooked	Pound	7.7	4.3
BULGUR, CRACKED WHEAT . (special purchase)	14 cup cooked	Pound	6.7	.
BUNS	1 bun	Вожер	2.1	4.2
BUTTER	½ teaspoon	Pound	6.2	0.3
CABBAGE, Fresh Celery or Chinese	% cup raw pieces	Pound	12 23	3.9
CANTALOUP, Fresh	1/4 cup cubed or diced	Poend	4.4	80 ·
CARROTS Canned	4 cup vegetable	No. 10 can	9.5	1.0
Fresh	% cup raw strips	Pound	2.1	4.1
	(about 6 Strips • & 72 incm) 14 cup raw shredded for salad 14 cup cooked sliced	Pound	3.6	5.5
CATSUP, TOMATO	1 teaspoon	16-oz bottle	63	6.7
			_	_



Food as purchased	Size and description	Purhase unit	Number of purchase units of food to buy for	nrchase units o buy for
(1)	(2)	3	25 servings (4)	50 xervings (5)
CAULIFILOWER Fresh (trimmed)	1/4 cup raw flowerets	Pound	5.6	1.3.
Frozen	% cup cooked	2-lb pkg	4.4 7.4	2.7
CELERY, Fresh	14 cup raw sticks or strips (about 4 sticks 4 x ½ inch)	Pound	2.3	જે
American, Cheddar (natural or process), Mozzarella, Swiss	1½ ounces cheese	Pound	2.4	3.2
Cottage	1½ ounces	Pound	2.3	3.3
CHEESE FOOD AND SPREAD (process)	3 ounce serving	Pound	4.7	\$ G
CHERRIES, Canned	(1 oz cheese) 14 cup fruit and juice	No. 10 can (103 oz) Pound	9.0 8.	1.1
		••		

Food as purchased	Size and description	Purchase unit	Number of purchase unus of food to buy for	renase ums buy for
	of serving (2)	3	25 servings (4)	50 servings (5)
	% cup serving	Poend	3.6	7.1
esh or Frozen Breasts with ribs, market style.	1/4 breast with rib	Pound	2.0	10.0
(about 12.8 oz each)	chicken meat) 1½ ounces cooked chicken	Pound	4.5	6.8
	meat.	Pound	3.0	5.9
Breasts with backs, special purchase, style II.	1/4 breast with back	Pound		8 01
(about 13.8 oz each)	chicken meat) 1½ ounces cooked chicken	Pound	5.4	10.8
	meat. 1 onace cooked chicken meat.	Pound	3.6	7.2
umsticks		Pound	2:5	10.4
,	chicken meat) 1 ½ ounces cooked chicken	Pound	5.7	113
	meat.	Pound	3.8	7.6
		Pound	5.8	11.6
(about 3.7 oz each)	chicken meat) 1 ½ ounces cooked chicken	Pound	6.	10.5
	meat.	Pound	3.5	7.0



Food as purchased	Size and description	Purchase unit	Number of purchase units of food to buy for	rehase units buy for
3	os serving (2)	9	25 servings (4)	50 servings (5)
CHICKEN—Continued Fresh or Enzen_Continued				
Whole	1½ ounces cooked chicken	Pound	6.2	12.4
(about 234 lb with neck	meat excluding neck meat			
	I ounce cooked chicken meat	Pound	4.2	8.3
	excluding neck meat and giblets.			
Wines	Wine	Pound	4.7	9.4
(about 3.0 oz each)	_			
		Pound	7.2	14.4
	meaf.	,	•	(
	I ounce cooked chicken meat .	Pound	\$. \$	7.6
CHILI CON CARNE WITH BEANS, Camed	//s cup serving	Pound	4.7	6.
CHILI SAUCE	1 tablespoon	Pound	6.9	1.8
CHOPPED MEAT WITH NATURAL JUICES, Canned	1% ounces meat	No. 21/2 can	2	2.8
(special purchase)		(30 cz.) Pomed	2.7	6.83
	1 ounce meat	No. 21/2 can	0.1	1.9
		(30 oz) Pound	7.9	3.6
		,		



Food as purchased	Size and description	Purchase unit	Number of purchase units of food to bay for	rchase units buy for
	of serving	,	25 servings	50 servings
(1)	(2)	(3)	€	(3)
COCONUT, Canned, Dried, or Frozen.	1 cup shredded	Pound	4.7	6
COLLARDS, Canned	it cup vegetable	No. 10 can	6.9	1.8
		(98 oz) Pound	8	10.5
CORN, Canned Cream style	t cup vegetable	No. 10 can	9.0	#F.
		(106 oz) Pound	3.6	, v
Whole kernel	14 cup vegetable	Pound	\$.	e N
CORNED BEEF HASH, see BEEF, Canned.				
CORNMEAL	is cap cooked	Pound	9.6	1.1
CRACKERS Graham	2 crackers	Pound	6.9	1.7
Saltines	(2 crackers	Pound	0.5	6.9
Soda	2 crackers	Pound	6.7	<u> </u>
CRANBERRIES, Fresh		Pound	2.0	3.03
	_	_	-	•



Food as purchased	Size and description	Purchase unit	Number of purchase units of food to bay for	urchase units o bay for
6	(2)	(5)	25 servings (4)	50 servings (5)
SAUCE, Canned	's cup fruit	No. 10 can	9.0	#1
		(117 ez) Pound	3.9	7.7
CUCUMBERS, Fresh	, s cup pared, diced or sliced.	Pound	7.00	n N
DATES, Dried	1/4 cup dry fruit	Pound	2.5	6.4
FGGS, Fresh Shell eggs		Dozen	2.7	4.2
ENDIVE, CHICORY, ESCAROLE, Fresh	14 cap for salad	Pound	1.7	3.3
FARINA	is cup cooked	Pound	9.4	6.8
FIGS, Canned	14 cup fruit and juice	No. 10 can	9.0	
		No. 2½ can	6:1	86 65
		Pound	3.6	7.2
				نقو معدد ــــــــــــــــــــــــــــــــــ
			ور و و و و و و و و و و و و و و و و و و	
				<u> </u>



FISH, Frozen 15 ounces cooked fish Pound 2.5 servings 55	Food as purchased	Size and description	Purchase unit	Number of purchase units of food to buy for	irchase units buy for
11/2 ounces cooked fish Pound 3.7 1 ounce cooked fish Pound 2.5 1 ounce cooked fish Pound 4.7 1 f.	•	of serving	127	25 servings	50 versings (5)
152 ounces cooked fish Pound 3.7 1 ounce cooked fish Pound 2.5 1 ounce cooked fish Pound 4.7 1.6 oz cooked fish Pound 4.7 1.5 oz cooked fish Pound 2.5 1 oz cooked fish Pound 1.6 1 oz meal Pound 1.6 1 tablespoon Quart 0.4 1 tablespoon 1.9 1 tablespoon					
11/2 ounce cooked fish Pound 3.7 1 ounce cooked fish Pound 4.7 1 fortion Pound 4.7 1 fortion Pound 4.7 1 fortion Pound 4.7 1 for cooked fish Pound 4.7 2 sitcks Sticks Pound 4.7 3 sticks Sticks Pound 4.7 4 fortion Found 4.7 5 fortion Found 4.7 6 fortion Found 4.7 7 found 1.6 8 fortion 1.6 9 found 1.6 1 fortion 1 fortion 1 fortion 1 fortion	FISH, Frozen				
1 ounce cooked fish Pound 2.5 1 portion 1 portion 4.7 1.6 oz cooked fish Pound 4.7 1.5 oz cooked fish Pound 4.7 2 sticks Pound Pound 4.7 3 sticks Pound 4.7 4 cooked fish Pound 1.6 5 trankfurter Pound 1.6 6 toz meat Pound 1.6 7 trankfurter Pound 1.6 8 trankfurter Pound 1.6 9 trankfurter Pound 1.6 1 tablespoon Quart 0.4 1 tablespoon Quart 0.4 1 tablespoon Quart 1.9 1 tablespoon Quart 1.9 1 tablespoon Quart 1.9 1 tablespoon Quart 3.6 1 tablespoon 3.7 1 tablespoon 3.8 1 tablespoon 3	•	11/2 ounces cooked fish	Pound	3.7	7.4
1 portion		:	Pound	2.5	4.9
1 portion	Portions				_
1 portion	(breaded)			•	,
1 portion 1 portion 3.2 (1.1 oz cooked fish) Pound 4.7 (1.5 oz cvoked fish) Pound 4.7 (1.5 oz cvoked fish) Pound 3.2 (1 oz meal) Pound 1.6 (1 oz meal) Pound 1.6 (1.6 oz meal) Pound 2.5 (1.6 oz meal) Pound 0.4 (1.6 oz meal) Pound 0.4 (1.6 oz meal) Pound 1.9 (1.6 oz meal) Pound 1.9 (1.6 oz meal) Pound 3.5 (1.6 oz meal) Pound 3.6 (1.6 oz meal) Pound 3.7 (1.6 oz meal) Pound 3.6 (1.6 oz meal) Pound 3.6 (1.6 oz meal) Pound 3.7 (1.6 oz meal) Pound 3.6 (1.6 oz meal) Pound 3.7 (1.6 oz meal) Pound 3.7 (1.6 oz meal) Pound 3.7 (1.6 oz meal) Pound 3.6 (1.6 oz meal) Pound 3.7 (1.7 oz meal) Pound 3.7 (1.7 oz mea		portion	•	7.4	
(1.1 oz cooked fish) Pound 4.7 (1.5 oz cooked fish) Pound 3.2 (1 oz meal) Pound 1.6 (1 oz meal) Pound 2.5 (1.6 oz meal) Pound 2.5 (1.6 oz meal) Pound 0.4 (1.6 oz meal) Pound 0.5 (1.6 oz meal) 0.4 (1.7 oz meal) 0.4 (1.7 oz meal) 0.7 (1.7 oz meal) 0.7 (1.7 oz meal) 0.7 (1				3.2	6.3
3 sticks	•				
3 sticks Pound 4.7 (1.5 oz cooked fish) Pound 3.2 (1 oz cooked fish) Pound 3.2 (1 oz meat) Pound 1.6 (1 oz meat) Pound 2.5 (1.6 oz meat) Pound 2.5 (1.6 oz meat) Pound 0.4 (1.6 oz meat) Pound 1.9 (1.6 oz meat) Pound 1.9 (1.6 oz meat) Pound 1.9 (1.6 oz meat) 3.5 (1.6 oz meat) Pound 3.5	Sticks				_
3 sticks	(breaded)				,
2 sticks Pound 2 sticks (1 oz cooked fish) Pound 1.6 (1 oz meat) frankfurter Pound 2.5 (1.6 oz meat) (1.6 oz m	•	sticks	Pound	4.7	4.6
2 sticks Pound 1.6 (1 oz cooked fish) Pound 1.6 (1 oz meal) Pound 2.5 (1.6 oz meal) Pound 1 tablespoon No. 10 can 0.4 (1.08 oz) 1.9 (30 oz) Pound 3.6 Pound 3.6		_	•	•	
1 oz cooked Esh) 1 frankfurter Pound 1.6 1.6 1.6 1.6 1.6 2.5 1.6 1.6 1.6 2.5 1.6		sticks	round	3.6	3
1 frankfurter 1.6		(1 oz cookea ksn)			
1 frankfurter 1.6 1 frankfurter 2.5 1 fr	FRANKFURTERS				,
1 frankfurter	•	1,2 frankfurter	Pound	9.	3.2
(1.6 oz meat) 1 tablespoon		(i oz meat) frankfurter	Pound	2.5	5.0
1 tablespoon		(1.6 oz meat)			
1/4 cup fruit and juice No. 10 can 0.6 (108 oz) No. 21/2 can 1.9 (30 oz) Pound 3.6	FRENCH DRESSING		Quart	7.0	8.0
(108 oz) No. 2½ can (30 oz) Pound 3.6				9.0	
2 can 1.9 oz) 3.6	•				
3.6				1.9	3.8
			(20	3.6	7.1
					•



Food as purchased	Size and description	Purhase unit	Number of purchase units of food to buy for	rebase units buy for
. 8	of serving (2)	(3)	25 servings (4)	50 vervings (5)
GRAHAM CKACKERS	2 crackers	Pound	6.0	1.7
CRAPEFRUIT Canned	1/4 cup fruit and juice	No. 3 Cyl (Sq oz) Pound	3.5	2.3
Fresh	14 cup sections and juice (no membrane) 14 cup juice	Pound	6.5	13.0
GRAPEFRUIT AND ORANGE SECTIONS, Canned	1/4 cup fruit and juice	No. 3 Cyl	3.5	2.3
GRAPES, SEEDLESS, Fresh	14 cup raw grapes	Pound	2.4	4 3
HAM. see PORK		,		
HONEY (strained)	1 teaspoon	Pound	0.4	* &
HONEYDEW MELON, Fresh	1/4 cup cubed or diced	Pound	usts 47	8.2
ICE CREAM	3-ounce container 5/3 cup	3-oz container	25.0	56.0

rood as purchased	Size and description	Purchase unit	of feed t	of food to buy for
	of Art ing (2)	(3)	25 servings (4)	50 servings (5)
JAMS, JELLIES, PRESERVES	i cup	32-02 jar	9.4	18.8
JUICES, VEGETABLE AND FRUIT Canned				₹
	1.2 cup juice	No. 3 Cyl	7.7	*
Any juice such as apple,	to the jaice	No. 3 Cyl	1.1	2.2
grapefruit, lemon, orange, pincapple, tomato.	(14 cup vegetable or fruit)	(46 fl oz) No. 2 Cyl	4.4	8.7
	('4 cup juice	No. 2 Cyl	2.2	4.4
off strength	12 cup liquid	(24 H 02) No. 3 Cyl	9.0	:
:	1.4 cup reconstituted juice	12-fl oz can	1:1	22
(1 part juice to 3 parts water)	(14 cup fruit) 74 cup reconstituted tuice	(about 14 oz) 6-fl oz can	27	4.2
Any fruit such as grape, grapefruit, orange and grapefruit, pineapple, tangerine.	(1/4 cup fruit)	(about 7 oz)		

Food as purchased	Size and description	Purchase unit	Number of p of food to	Number of purchase units of food to buy for
(1)	(2)	(3)	25 servings (4)	50 servings (5)
KALE Canned	% cup vegetable	No. 10 can	6.0	1.8
	•	(98 oz) No. 2½ can	2.8	n,
		(27 oz) Pound	5.3	10.6
Frozen(chopped or whole leaf)	½ cup cooked	Found	2.8	5.6
LAMB, Fresh or Frozen Ground	1½ ounces cooked meat	Pound	3.5	7.0
Stew meat	1 ounce cooked meat	Pound	2.3	7.1
	1 ounce cooked meat	Pound	2.4	8.4
LEMONS, Fresh	1/4 cup juice	Pound	7.9	15.7
LENTILS, Dry	14 cup cooked lentils	Found	1.0	1.9
LETTUCE, Fresh Head	1/4 cup raw pieces	Pound	11	2.1
	% cup for salad	Pound	1.6	3.1
• • • • • • • • • • • • • • • • • • • •	cup for	Pound	1.7	3.4
Romaine	1/4 cup raw pieces	Pound	1.2	3.6
LIMES, Fresh	1/4 cup jnice	Pound	7.1	14.2

Food as purchased	Size and description of serving	Porchase unit	Number of purchase units of food to buy for 25 servings 50 serving	of food to buy for vings 50 servings
6		(6)	Ē	ē
LIVER, see BEEF LUNCHEON MEATS	1½ ounce meat	Pound	2.4	3.2
cereals, or extenders) MACARONI, ELBOW	34 cup cooked	Pound	9.0	4
MACKEREL, Canned	11/2 ounces mackerel	No. 300 can	3.0	6.6
	1 ounce mackerel	(15 oz) No. 300 can (15 oz)	2.0	97
MARGARINE, FORTIFIED	1/2 teaspoon	Pound	0.2	6.3
MARSHMALLOWS	2 large marshmallows	Pound	0.7	1.3
MAYONNAISE	1 tablespoon	Quart	0.4	6.8
	,	,	9	N N
Whole	1 cup reconstituted	Found	Q-T	÷
omat Instant Non-instant	1 cup reconstituted	Pound	77	& &
(special purchase) Evaporated	1 cup reconstituted	Pound	7.2	e 14.3



	Size and decorintion	Purchase unit	Number of p	Number of purchase units
roog as purchaseu	of serving			101 (80 61 0001 10
(1)	(2)	(3)	25 Servings (4)	50 Selvings (5)
MII K Continued		٠		
	% cm	Gallon	1.2	2.4
The second secon		Ouart	4.7	9.4
		1/2 pint	12.6	25.0
	1% crin	Callon	6.8	1.6
		Ouart	3.2	S
		1/2 pint	18.8	37.6
MISHBOOMS Canned	% can serving	Pound	2.2	4.5
		٠.		
MUSTARD GREENS, Canned	14 cup vegetable	No. 10 can	8.0	1.6
		(98 oz)	36	4.0
		NO. 2/2 Can	3	}
		Pound	4.8	9.5
MUSTARD, PREPARED	1 tablespoon	Pound	6.9	60
NECTABINES Fresh	1/2 medium raw nectarine	Pound	3.2	6.3
	(about 1/4 cup)			
NOODLES	14 cup cooked	Pound	6.8	ž.
OATS, ROLLED	% cup cooked	Pound	9.0	:
OKRA, Canned	% cup vegetable	No. 10 can	0.7	. 7
(cut or whole)		(99 oz) Pound	4.2	8.3
OKRA WITH YOMATOES,	% cm vegetable	No. 10 can	9.6	1.1
		(101 oz) Pound	3.3	9.9

Food as purchased	Size and description	Purchase unit	Number of purchase units of food to buy for	rebase units buy for
(3)	on strong (2)	(3)	25 servings (4)	50 servings (5)
OLIVES, Canned Rice whole from cite	Man whole	Pound	2.0	40
(pitted) ONIONS		(drained)		}
Green	14 cup raw chopped	Pound	2.2	4.4 4.6
	4. cup cooked halves or pieces.	Pound	33	6.5
ORANGES Canned, Mandarin	1/4 cup fruit and juice	Pound	3.5	6.9
Fresh Size 138 (Calif., Ariz.); Size 200 (Fla., Texas).	(about 1/4 cup fruit and	Pound	4.2	& 4.
All sizes	yarce) 1/4 cup sections and juice (with membrane)	Pound	4.6	9.1
	1/4 cup sections and juice	Pound	5.2	10.4
	44 cup juice	Pound	6.9	13.7
PARSLEY, Fresh	14 cup chopped	Pound	1.3	2.5



Food as purchased	Size and description	Purchase unit	Number of purchase units of food to bay for	nrchase units o bay for
6	on serving (2)	9	25 servings (4)	50 servings (5)
		-		
PEACHES Canned	1.4 cup fruit and juice	No. 10 can	0.6	2
(SHCCS)		No. 2½ can	2.0	4.0
		(29 oz) Pound	3.6	7.1
Dried (halves)	½ cup cooked, sugar added .	Found	8.0	1.6
Fresh	½ nædium raw peach	Pound	3.2	6.3
	(about 74 cup)	Pound	3.1	6.2
PEANUT BUTTER		Pound32-oz jar	3.6	7.1
	2 tablespoons	32-oz jar	9.6 9.0 9.0	\$ 60 G
		32-6z jar	0.5	6.9
PEANUTS, ROASTED	t cup chopped nutmeats	Pound	8.0	15.9



archase units buy for	50 servings (5)	9.1	3.6	6.5	6.3	6.1	yes yes	6.9	4.5	21	7.4	2.1	9:0
Number of purchase units of food to buy for	25 servings (4)	6.5	SO	3.3	3.2	3.0	9.6	3.5	2.3	9.0	3.7	33	2.5
Purchase unit	(3)	Z 41 67	(106 oz) No. 2½ can	(29 oz) Pound	Pound	Pound	No. 10 can	Pound	Pound	No. 10 can	(105 oz) Pound	Pound	Pound
Size and description	of serving (2)		A cup trust and justs			(about ½ cup)	1/4 cup vegetable		1/4 cup vegetable	1/4 cup vegetable		1/4 cup cooked peas	1/4 cup cooked
Food as purchased	. 5		(slices or quarters)		Fresh		PEAS AND CARROTS Canned		Frozen nazen	PEAS, GREEN Canned		Split	Frozen



Food as purchased	Size and description	Perchase unit	Number of 1	Number of purchase units of food to buy for
(1)	(2)	(3)	25 servings (4)	50 servings (5)
	,			
FECANS, shelled	l cup chopped nutmeats	Pound	6.5	13.0
Feppers, Green	about 1 6 of a large	Pound	1.7	**
	pepper) 1.4 cup raw chopped or diced	Pound	2.6	S.
Frozen(diced)	14 cup raw	Found	2.0	3.9
PEPPERS, SWEET, Canned (green or red, diced)	14 cup vegetable	Pound	4.1	8.2
PICKLE RELISH, SWEET	1 tablespoon	Pound	6.9	1.7
PICKLES, Small	1 pickle	Quart	£.1	2.5
PIMIENTOS, Canned	i,4 cup vegetable	No. 2½ can	2.5	5.0
		Poned	4.9	7.6
		•		



(6)	• •		1 1001 10 ·	of food to buy for
(3)	of serving	•	25 servings	50 servings
	(2)	(3)	€	(c)
PINEAPPLE				
Chanks or tidbits 34	14 cup fruit and jaice	No. 10 can	9.6	1.1
		(107 oz)	•	9
		No. 2½ can	7:0	ŝ
		Pound	3.6	7.1
Crushed	14 cup fruit and juice	No. 10 can	9.0	1:1
		(109 oz) No. 2½ can	2.0	3.9
		(30 02)	7	7
			200	•
Fresh	1/4 cup raw cubed	Pound	4.2	8.3
PLUMS 74	14 cup frait and juice	No. 10 can	9.6	:
hole)		(108 oz) No. 2½ can	1.9	3.8
***		(36 oz) Pound	3.6	7.1
Fresh 1 s	I small raw plum	Pound	3.2	63
\\ \frac{\chi}{2}	(about ½ cup) ½ cup raw halved or sliced	Pound	. 2.5	2.0
*	% cup cooked halves, sugar added.	Pound	4.1	27
-				



Food as purchased	Size and description	Purchase unit	Number of p	Number of purchase units of food to buy for
(1)	01 Serving (2)	6	25 servings (4)	50 servings (5)
PORK. Canned				
Ham with natural juices	112 ounces cooked meat	Pound	2.6	5.1
	I ounce cooked meat	Pound	1.7	3.4
Pork luncheon meat	1'z ounces cooked meat	Pound	2.7	5.3
(special purchase)	t ounce cooked meat	Pound	8.1	3.6
Pork with natural juices	1 2 ounces cooked meat	No. 2½ can	1.9	3.8
(special purchase)		(29 0Z) Pound	3.4	7
	1 ounce cooked meat	No. 21/2 can	1.3	2.5
		(29 oz)	,	
		Pound	2.3	4.5
Fresh or Frozen				
Ground	112 ounces cooked meat	Pound	3.3	6.5
(special purchase, no more	l ounce cooked meat	Pound	2.2	4.3
Sausage, bulk or link	1½ ounces cooked meat	Pound	4.6	9.2
	1 ounce cooked meat	Pound	3.1	2.9
Shoulder, picnic	112 ounces cooked meat	Pound	3.7	7.4
(without bone)	I omce cooked meat	Pound	2.5	4.9
Spareribs	1/2 ounces cooked meat	Pound	9.1	18.2
	I ounce cooked meat	Pound	6.1	12.2
Mild Cured				
	1½ ounces cooked meat	Pound	3.1	6.1
(without bone)	I ounce cooked meat	Pound	2.1	4.1
Shoulder, picnic	1½ ounces cooked meat	Pound	4.2	8.4
(with bone)	l ounce cooked meat	Pound	2.8	5.6



Food as purchased	Size and description	Purchase unit	of food t	of food to bay for
	on Serving (2)	(6)	25 servings (4)	50 servings (5)
POTATO CHIPS	1/4 ounce	Pound	4.	8
	(about ½ cup) ½ package	%-oz pkg	12.5	25.0
POTATO STICKS	% ounce	Pound	4.0	6.8
POTATOES, WHITE Canned	1/4 cup vegetable	No. 10 can	9.6	3
		No. 2½ can (29 oz) Pound	3.5	6.9
Dehydrated, low moisture (flakes or granules)	% cup reconstituted	Pound	9.0	
•	1/4 cup pared cooked, diced	Pound	2.7	5.3
	or sliced. 14 cup cooked mashed	Pound	3.7	7.3
ozen French fries, regular	½ cup heated	Pound	1.7	3.3
straight cut. Eash browns, diced Potato reunds	14 cup heated	Pound	3.0	3.9



Food as purchased	Size and description	Purchase unit	Number of p	Number of purchase units of food to buy for
(1)	or serving (2)	(3)	25 servings (4)	50 servings (5)
PRUNES				
Canned	1/4 cup fruit and jaice	No. 10 can	6.4	0.8
(special purchase)		Pound	2.8	r.
Dried (with pits)	3 medium pranes, dry (about ¼ cup cooked fruit and inice)	Pound	<u></u>	2.6
	1/4 cup cooked	Pound	1.2	2.7
PUMPKIN, Canaed	1/4 cup vegetable	No. 10 can	9.0	## ##
		No. 2½ can	1.9	3.8
		Pound	3.4	8.8
RADISHES, Fresh	4 small radishes	Pound	2.1	4.1
	1/4 cup raw sliced	Pound	6. C	3.6
RAISINS, SEEDLESS, Dried	2% tablespoons dry raisins (about % cup cooked	Pound	1.4	2.7
	fruit and juice) 1/4 cup cooked	Pound	1.4	2.8
RHUBARB, Fresh	14 cup cooked, sugar added .	Pound	3.7	27

Food as purchased	Size and description	Purchase unit	Number of p	Number of purchase units of food to bay for
	of serving		25 servings	50 servings (5)
(9)	(7)			
RICE	1,4 cup cooked	Pound	8.0	ž.
ROLLS	1 roll	Dozen	2.1	47
RUTABAGAS, Fresh	is cup cooked cubed	Pound	3.0	6.0 8.6
SALAD DRESSING	1 tablespoon	Quart	4.0	8.0
SALMON, Canned	112 ounces salmon	No. 1 tail can	2.9	5.8
	l ouace salmon	No. 1 tall can	2.0	3.9
SALTINES	2 crackers	Pound	0.5	6.9
SAUERKRAUT, Canned	1.4 cup vegetable	No. 10 can (99 oz)	9.6	3.6
		(27 oz) Pound	3.2	6.3
SAUSAGE, see PORK				·



Food as purchased	Size and description	Purchase unit	Number of purchase units of food to buy for	orchase units buy for
(1)	(2)	(3)	25 servings (4)	50 servings (5)
·				
Cane, maple, molasses)	I cap	Callon (about 176 oz)	9	3.2
		Quart (about 44 oz)	6.3	12.5
	2 tablespoons	Gallon (about 176 oz)	0.2	4.0
SODA CRACKERS	2 crackers	Pound	0.7	13
SOUPS, Canned Condensed	1 cup reconstituted	Pound	æ	13.6
		Pound	3.4	9 .9
SPAGHETTI	% cup cooked	Pound	6.7	7.
Spinach Canned	½ cup vegetable	No. 10 can	6.0	1.8
		No. 2½ can	2.7	5.3
		Pound	5.2	10.3

Food as purchased	Size and description	Purchase unit	Number of purchase units of food to buy for	ther of purchase units of food to buy for
	10 xxx 10	3	25 servings	50 servings (5)
SPINACH—Continued	•	•		-
Fresh	1. com for colod	Pound		
	t cup cooked	Pound	2.5	8.0
Frozen	t, cub conked	Penned	3.7	7.7
Whole leaf	14 cup cooked	Pound	3.4	8.9
SQUASH Fresh				
Acorn	12 small squash baked in skin.	1 squash	12.5	25.0
	(about 1.1 cup vegetable)	Pound	6.2	12.3
Butternet	12 cup cooked cubed	Pound	3.2	6.5
	14 cup cooked mashed	Pound	v.	0.6
it iteliand	cup cooked	Pound	. v. v.	11.2
Sununer		Pond	4.	20.5
Zucchini	t cup cooked suced	Pound	. w.	6.
Frozen, Yellow	t cup cooked	Pound	2.9	5.7



Food as purchased	Size and description of serving	Purchase unit	Number of p	Number of purchase units of food to buy for
(1)	(2)	(3)	25 serings (4)	50 servings (5)
STRAWBERRIES Fresh	t cup raw whole	Quart	5:	3.0
		Pound	*	4.7
Frozen	14 cup fruit and juice, thawed.	Pound	3.6	7.1
SUCCOTASH Cunned	14 cup vegetable	No. 10 can	0.7	***
		Pound	7	÷.
Frozen	1. cup conked	Pound	2.3	4.5
SWEETPOTATOES Canned (vacuum pack)	t cup vegetable	No. 3 Vac can	2.9	5.7
•		Pound	3.0	0.0
Dehydrated (low moisture fiakes)	14 cup reconstituted	No. 10 can	6.4	8.0
		Pound	7	2.7
Fresh	14 cup cooked sliced	Pound	3,4	8.9



Food as purchased	Size and description	Purchase unit	Number of purchase units of food to buy for	urchase units o buy for
	of serving	(2)	25 servings	50 servings (5)
			·	
TANGERINES, Fresh	1.2 medium tangerine	Pound	3.2	6.3
	1/4 cup sections	Pound	3.7	7.3
TOWATORS				
Canned	14 cup vegetable	No. 10 can	9.0	***
		(162 uz) No. 2½ can	6.1	3.8
		(28 oz)		ļ
		Pound	3.4	6.7
Fresh		Pound	3.2	6.3
	(about ½ cup) ½ cup raw diced or sliced	Pound	2.8	5.6
TOMATO PASTE, Canned	1/4 cup vegetable	No. 10 can	9.0	1:1
		(111 oz) Pound	3.7	7.3
TOMATO PUREE, Canned	% cup vegetable	No. 10 can	9.6	
		(105 oz) Pound	3.5	6.9
TOMATO SAUCE, Canned	1/4 cup vegetable	No. 10 can	9.0	1.1
		(106 oz) No. 2½ can	1.9	3.8
	٠	(29 oz) Pound	3.4	6.7
			,.	*************

Food as purchased	Size and description	Purchase unit	Number of p	Number of purchase units of food to bay for
9	OF SET VING. (2)	69	25 servings (4)	50 servings (5)
TUNA, Canned	11.2 ounces tuna	6- to 7-oz can	63	12.5
TURKEY Canned(boned)	1/4 cup serving	Pound	3.6	7.1
Fresh or Frozen Breasts	1 ' 2 ounces cooked turkey meat excluding skin.	Pound	4.7	
Drumsticks	l ounce cooked turkey meat excluding skin. 1 2 ounces cooked turkey	Pound	3. 8.8	6.2
Thighs	founce cooked turkey meat excluding skin. 1 2 ounces cooked turkey	Pound	3.9	7.7
	meat excluding skin. I onnce cooked turkey meat excluding skin.	Pound	3.3	6.5
Whole	112 ounces cooked turkey meat excluding meat from neck and oiblets.	Pound	3.8	11.6
	I ounce cooked turkey meat excluding meat from neck and giblets.	Pound	9.00 6.00	7.8
	_			



Food as purchased	Size and description	Purchase unit	Number of purchase units of food to buy for	rchase units buy for
	of serving	(3)	25 servings (4)	50 vervings (5)
TURKEY—Continued			····	<u> </u>
Boneless roasts or rolls Raw, rendy-to-cook	112 ounces cooked turkey	Pound	3.4	6.7
(no mo : than 15 percent skin or tat) Cooked	meat. 1 ounce cooked turkey meat 1 2 ounces cooked turkey	Pound	2.3	4.4.
(no more than ½ inch skin and fat at any point)	meat. • 1 ounce cooked turkey meat	Pound	1.7	3.4
TURNIP GREENS, Canned	14 cup vegetable	No. 10 can	6.0	6.1
		No. 2½ can	2.7	4.8
		(2/ 02) Pound	5.3	10.5
TURNIPS. Fresh (without tops)	14 cup cooked cubed	Pound	4.2	5.6 8.3
VEAL, Fresh or Frozen Ground	11/2 ounces cooked meat	Pound	3.3	6.5
VEGETABLES, MIXED Canned	1/4 cup cooked vegetable	No. 10 can	3.4	1.0
Frozen	14 cup cooked vegetable	Pound	2.6	5.2

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Food as purchased	Size and description	Purchase unit	Number of purchase units of food to buy for	}
(5)	(2)	(3)	25 servings (4)	50 cervings (5)
VIENNA SAUSAGE, Canned	11'2 ounces meat	Pound	2.4	4.7
	I ounce meat	(drained weight) Pound	1.6	.
WALNUTS. ENGLISH	1 cup chopped nutments	Pound	6.7	13.3
WATERCRESS, Fresh	t, cup raw sprigs or pieces	Pound	9.6	<u></u>
WATERMELON, Fresh	1/4 cup cubed	Pound	4.7	7.6
WHEAT, ROLLED	% cup cooked	Pound	9.0	Ċ.
WIENERS, see FRANKFURTERS				
YEAST Active dry	1,2 cup	Pound	4.2	₹† \$€
	I tablespoon	1 package (0.28 oz)	25.0	50.0
Compressed	4 teaspoons, packed	Pound	6.3 25.0	50.0



